



Table d'hôte Menu

3 course menu ~ 37.50
Include a glass of our House wine (175 ml) ~ 44.00

Lunch - Tuesday - Friday
Dinner - Tuesday - Thursday

Sweetcorn gazpacho,
cucumber, popcorn & micro watercress (v) (vg) (ngci)

or

Chicken & confit duck terrine,
cherries, almonds & toasted sourdough

Seafood salad
calamari, mussels, prawns, new potatoes,
capers & red gem lettuce

or

Roasted chicken thighs
with peas, broad beans & spelt risotto

Apricot tart with milk ice cream

or

Coffee or tea with a spiced rum baba & lime cream (v)

Sunday Roast

available from 12.00 noon until 5.00 pm

Aubrey Allen's dry-aged Heritage beef striploin,
horseradish cream 40.00

Hampshire pork rack from West End Farm,
apple sauce 34.00

Slow grown free-range chicken,
bread sauce 36.00

All served with Yorkshire pudding, roasted potatoes,
cauliflower cheese gratin, spinach,
buttered carrots & gravy

Appetizers

* Bread basket & butter 6.50

* Marinated green & purple olives
with peppers & garlic (v) (vg) (ngci) 6.50

* Joe & Steph's truffle gourmet popcorn, snack pack (v) (ngci) 3.50

* Red pepper hummus with focaccia (v) (vg) 8.00

* Salt & vinegar baby squid with lime & chilli 12.00

Starters

* Normandy onion soup 14.00

* Prawn cocktail
avocado, cucumber, celery, baby gem salad & cocktail sauce 16.50

* Beetroot cured salmon,
lemon crème fraîche, chilli jam & caper berries 18.50

* Maison Mayte saucisson, cured ham, cornichon
& miso butter, focaccia 17.50

Steak tartare, cured egg yolk, spicy ketchup,
toasted brioche & aged Parmesan shavings 18.00

A dozen Burgundy snails with parsley & garlic butter 20.00

Goat's cheese soufflé & tomato coulis (15 mins) 16.50

Heritage tomato & avocado salad
with Old Winchester cheese & black olive crumb 15.00

~ add Burrata - 6.00 supplement
(v) (ngci) (vegan option available on request)

Main Courses

Roasted aubergine with soy yoghurt, quinoa, feta cheese,
pomegranate, lambs lettuce & mint salad, lemon dressing
(v) (vg) (ngci) 23.50

Crab & stracciatella cheese risotto, tempura courgette flower
(ngci) 34.50

* Skindles' fish & chips, mushy peas & tartare sauce 29.50

Chicken Caesar salad, sweet anchovies, ham crisps,
shaved Parmesan, sourdough croutons 28.00

*All of our beef from Aubrey Allen is ethically sourced,
grass fed & matured for a minimum of 28 days*

Medallions of dry aged beef (6oz) with sweetcorn purée,
French beans & hasselback potatoes, black cherry sauce 39.50
(excluding Sunday lunch)

Grilled flat iron steak (7oz) OR ribeye steak (8oz)
with roasted vine cherry tomatoes, caramelised shallots
& preserved lemon, French fries 33.00 | 49.00

Steak sauces: Béarnaise | Green peppercorn sauce 4.00 each

Burgers & French Fries

*Grass fed dry aged double beef cheeseburger(8oz),
bacon & bone marrow jam, onion, tomato & pickle
35.00

add dry cured bacon - 1.50 supplement

*Crispy chicken cheeseburger
with tomato, dill pickles,
confit garlic mayonnaise & relish 25.00

add dry cured bacon - 1.50 supplement

*Vegetarian burger
with roasted field mushrooms, stilton,
spinach leaves, tomato, dill pickles & relish (v) 23.00

All burgers are served with French fries

Side Dishes

Sautéed spinach (v) (ngci) 7.00

Buttered carrots (v) (ngci) 6.50

Tenderstem broccoli, garlic & chilli (v) (ngci) 7.00

Mixed leaf salad with house vinaigrette 4.50

Creamy mashed potato with crispy shallots (v) (ngci)
6.00

* French fries (v) (vg) 6.50

Cheese & Desserts

* Selection of 4 French & British artisanal cheeses
with grapes, celery, quince jelly & biscuits 22.00

Skindles' vanilla crème brûlée & langue de chat biscuit
(v) 11.00

Dark chocolate gâteau with candied walnut,
passion fruit sorbet (v) 12.50

Strawberry Eton mess 11.50

* Two scoops of dairy ice cream (v) (ngci)
or fruit sorbet (v) (vg) (ngci) 6.50

* Coffee or tea
with lemon financier (v) (ngci) 6.00

** Dishes available for afternoon dining in the Cocktail bar, Tuesday to Saturday - 3.00 pm until 6.00 pm*

Please note that each order requesting a change of ingredients in any dish as described in our menu, will incur an additional charge of £2.50. Dishes & prices are subject to change without notice.

Please see over for allergen details. Request to speak to a member of our Management team, should you have any questions.

(v) vegetarian (vg) vegan (ngci) no gluten containing ingredients

All prices are inclusive of VAT at the current rate. A discretionary 10% service charge will be added to your final bill.